

Creamy soup of yellow paprika with ginger and shrimps  
8,80 /B,G,L,O

Creamy soup of yellow paprika  
6,20 /G,L,O

Beet root soup with small dumplings and horseradish  
5,80 /A,C,G,L

Carpaccio of beef with rocket and grana  
15,80 /G,L,M

Carpaccio of beef with fresh truffles  
20,80 /L,M

Deep fried greave dumplings on creamy cucumber salad with potatoes and pumpkin oil  
8,50 /G,L,O

Tartar of pickled salmon and smoked duck breast on lime honey sauce with parsley root salad  
with orange oil  
14,80 /D,G,O

Deer meat loaf burger with caramelized onion, chilli – curry sauce, red cabbage and raw ham  
of wild boar  
12,80 /A,C,G,O

Goat cheese with fig in a coating of prosciutto and rocket  
10,80 /A,G,M

Wild boar sausage with lentils and mashed potatoes, cranberry mustard and smoky flavour  
9,80 /A,G,M,L

Medallions of turkey breast in a coating of parmesan cheese stuffed with salami and mozzarella on basil sauce with egg plant strudel and gnocchi  
15,50 /A,C,G,H,L

Ravioli stuffed with hokaido pumpkin on mountain cheese foam with squids and butter crumbings  
18,80 /A,C,G,O,R  
Without squids  
15,80 /A,C,G,O

Chicken liver in Balsamico vinegar – Madeira sauce with mashed potatoes and cranberries  
14,80 /G,L,O

Filet of trout on red beet risotto with horseradish sauce  
19,80 /D,G,L,O

Filet of pike perch with squids on ratatouille, with dried, sicilian tomatoes, pesto and rosemary potatoes  
27,80 /D,G,H,L,O,R

Crispy fried belly of pork and cheek in garlicjus on caramelized white cabbage and deep fried greave dumplings  
17,80 /A,C,L

In red wine stewed veal cheeks with roasted cauliflower and truffled mashed potatoes  
24,80 /A,C,G,L,O

Corn feed chicken breast on Tagliatelle with parmesan cheese foam and fresh truffles  
22,80 /A,C,G,L,O

Rack of lamb and medallion of deer on truffle sauce with caramelized white cabbage and roasted potatoes  
29,80 /A,C,G,L,M,O

Duck breast on honey – raspberry sauce with stuffed potato dumplings and apple – red cabbage  
27,50 /A,C,G,H,L,M,O

Sorbet variation –pineapple – strawberry – roasted apple  
8,80 /O

Molten chocolate cake with fruit ragout and mango sorbet  
9,20 /A,C,G,H,O

Glass Hugo Sorbet  
5,80 /O

Bread pudding with plums onVanilla foam and sorbet  
9,20 /A,C,G,H,O

Passionfruit tarte with orange – physalis compote and Valrhona chocolate mousse  
9,80 /A,C,G,H,O

Vanilla mousse on hazelnut biscuit with banana and mangosorbet  
9,50 /A,C,G,H,O

## **Cover charge 2,50 /A,C,G,H,N**

### **Information on Sweeteners**

(according to the directive by the Austrian Ministry of Health from 10/07/2014, Federal Law Gazette  
No. II/175/2014)

\*) Contains a source of phenylalanine.

\*\*) Excessive consumption may produce laxative effects.

- The allergens are mentioned, if the listed substances or the products made from them are an ingredient of the final product.
- The 14 main allergens are labelled pursuant to statutory requirements (EU-Food Information for Consumers Regulation 1169/2011). Furthermore there are other substances that may cause food allergies or intolerances.
- Despite careful preparation of our dishes, they may contain traces of other substances that are used in the production process in the kitchen in addition to the indicated ingredients.